

WEEKEND BRUNCH

Welcome to our Naturehood. We mindfully and sustainably source our ingredients guided by the seasons.

Smashed Avocado on Toast 10.5

Organic avocado mixed with coriander, lime & chilli, served with beetroot pesto, flaxseed cracker, beetroot chips, hemp seed dukkah and a lemon & chia seed dressing.

(Ve, DF,) Gluten (GF option), Nuts, Sesame, Sulphites

Mushrooms on Toast 10

Truffled and pickled wild mushrooms, sprout leaves and mushroom ketchup.

(Ve, DF, NF) Gluten, Sulphites, Mustard

Eggs or Tofu on Toast

Our eggs are entirely free range, from Cackleberry Farm in the Cotswolds.

Served on toast with Baharat spice and butter (dairy/vegan).

Scrambled Eggs 7.5

Dairy

Poached Eggs 7

Sulphites

Scrambled Tofu (Ve) 7.5

Mustard, Soya

Eggs & Hollandaise

Poached eggs served on toast with a spent coffee & cashew hollandaise, topped with hazelnut dukkah & pea shoots.

(DF) Gluten (GF option), Nuts, Sesame, Sulphites, Fish (Royale), Eggs (Benedict/Royale/Florentine), Soya (Tofu)

Benedict (ham) 10.5

Royale (salmon) 11.5

Eggs Florentine (sprout tops, spinach) 10

Tofu Florentine (Ve) 11

Shakshuka 10.50

Eggs baked in a spiced tomato sauce, topped with smoked labneh and dukkah.

Served with sliced toast.

(V) Eggs, Dairy, Mustard, Nuts, Sesame, Sulphites

ADD - ONS

Free-range Poached Egg 1.5 (sulphites)

Scrambled Eggs 3.5 (dairy)

Organic Avocado 3

Slow-Roasted Tomatoes 2

Roasted Portobello Mushroom 2

Smoked Salmon 5

24-Hour Oak Smoked Bacon 3.5

Potato Pave 2 (Ve, soya)

Homemade Gluten-Free Toast 1

Homemade Tomato Ketchup 1

A discretionary service charge of 12.5% will be added to your bill.
Please speak to a member of staff if you wish to exclude service.



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English Burrata 9

Burrata served on a blood orange & radicchio salad with sesame zaatar and a green chilli sauce.

(V, NF) Dairy, Sesame

+ ADD

Toast (GF option) 1

Warm Winter Breakfast Salad 10.5

Roasted pumpkin, slow roasted tomatoes, portobello mushroom, kale & sprout leaves, topped with super seeds, spiced tomato sauce & a flaxseed cracker.

(Ve, NF) Sesame, Sulphites

+ ADD

Free-range Poached Egg 1.5

Greenspeares' Full English 11

Crispy bacon, smashed avocado, shimeji mushrooms & poached egg served with bacon jam, homemade ketchup, toast and pea shoots.

(NF) Eggs, Dairy, Gluten (GF option), Sesame, Sulphites

+ ADD

Potato Pave 2 (Ve) Soya

Homemade Gluten-free Toast 1

Roasted Tomatoes 2

Extra Free-range Poached Egg 1.5

Greenspeares' Full Nourish 11

Poached egg*, shimeji mushrooms, smashed avocado, hummus, smoked slow roasted tomatoes & potato pave, served with toast and pea shoots.

*Ve option with scrambled tofu

(V, NF) Eggs, Dairy, Gluten (GF option), Sesame, Soya, Sulphites

+ ADD

Homemade Gluten-free Toast 1

Vegan Matcha Pancakes 11.5

Matcha buckwheat pancakes with lemon curd, Italian meringue, matcha Chantilly cream, oat crumble, caramelised lemon, miso tuille & blood orange syrup.

(Ve, DF, GF) Soya, Nuts

Banana Bread Sandwich 8.5

Toasted banana bread with hibiscus poached rhubarb, baked custard, rhubarb puree, rose Chantilly cream, cardamom crumb, pine syrup & spiced meringue.

(V, NF) Eggs, Dairy, Gluten

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